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PATENT



SPECIFICATION

Application Date, Apr. 16, 1918. No. 6404/18.

Complete Left, Oct. 16, 1918.

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PROVISIONAL SPECIFICATION.

An Improved Coffee Preparation.

I, JOHN PAGE CROFT, of 273, Hagley Road, Edgbaston, Birmingham, in the County of Warwick, Tea and Coffee Merchant, do hereby declare the nature of this invention to be as follows:—

My invention comprises a new or improved beverage being an improvement upon coffee as a beverage rendering it more easily digested and much more nutritious; the invention being especially valuable for use by sick persons or those having a light digestion, and where a nutrient in addition to a stimulant is particularly desirable.

A further object is to encourage, by offering in a more palatable form, the increased use of the highly nutritive and digestive properties of malt extract which is an article of food of considerable value.

It is well-known that the valuable stimulating properties of coffee are due mainly to the presence of the substance caffeine, the injurious part of coffee being the astringent tannin. An excess of caffeine however would render the substance indigestible.

The object of the present invention is to provide an improved coffee beverage which whilst possessing greater nutritive and digestive properties than coffee, also possesses great stimulative properties, and in accordance therewith to the coffee I add malt; the malt enabling the caffeine to be easily digested and in addition adding to the nutritive properties of the beverage.

The coffee employed is preferably in the form of a coffee extract, whilst the malt is preferably in the form of malt extract; and when the malt has been added the mixture is in a liquid form; the final beverage being produced by adding boiling water in the usual way.

Additional caffeine may be added if desired to increase the stimulative properties with a further addition of malt extract.

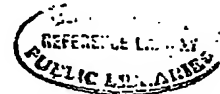
If desired a suitable flavouring may be added, or dried milk or sugar.

Dated this 15th day of April, 1918.

HAROLD J. C. FORRESTER,

Fellow of the Chartered Institute of Patent Agents,
Central House, 75, New Street, Birmingham, and
Jessel Chambers, 88/90, Chancery Lane, London, W.C. 2.
Agent for the Applicant.

[Price 6d.]



COMPLETE SPECIFICATION.

An Improved Coffee Preparation.

I, JOHN PAGE CROFT, of 273, Hagley Road, Edgbaston, Birmingham, in the County of Warwick, Tea and Coffee Merchant, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

My invention comprises a new or improved beverage being an improvement upon coffee as a beverage rendering it more easily digested and much more nutritious, whilst also increasing its stimulative powers; the invention being especially valuable for use by sick persons or those having a light digestion, and where both a nutrient and a stimulant are particularly desirable.

A further object is to encourage, by offering in a more palatable form, the increased use of the highly nutritive and digestive properties of malt extract which is an article of food of considerable value.

It is well-known that the valuable stimulating properties of coffee are due mainly to the presence of the substance caffeine, the injurious part of coffee being the astringent tannin; and it is well known to add to the coffee, malt, or malt extract, to increase the nutritive powers of the beverage and at the same time to assist the digestion of the caffeine contained in the coffee.

The object of the present invention is to provide an improved coffee beverage which whilst possessing greater nutritive and digestive properties than coffee, also possesses greater stimulative properties, and in accordance therewith to the coffee I add malt to increase the digestive and nutritive properties of the beverage, and to the mixture thus formed I add additional caffeine to increase the stimulative properties of the beverage; the malt enables the caffeine to be easily digested and in addition adds to the nutritive properties of the beverage.

The coffee employed is preferably in the form of a coffee extract, whilst the malt is preferably malt extract, and when the caffeine has been added the mixture is in a liquid form; the final beverage being produced by adding boiling water in the usual way.

The proportion of malt and caffeine employed may vary considerably according to requirements and taste. For example the quantity of malt added may be about 10% to 20% according to the degree of nutritive value required, whilst the quantity of caffeine added may be about 50% to 100% of the quantity already present in the coffee used, but it will be understood that the exact amount depends largely on the quantity of caffeine already in the coffee, and also on the degree of stimulative value required for the beverage.

If desired a suitable flavouring or dried milk, or sugar, may be added.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed, I declare that what I claim is:—

1. An improved coffee preparation embodying coffee and malt in combination either in ordinary or extract, form, whereto additional caffeine is added substantially as set forth.

2. The improved coffee preparation substantially as herein described.

Dated this 15th day of October, 1918.

HAROLD J. C. FORRESTER,
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